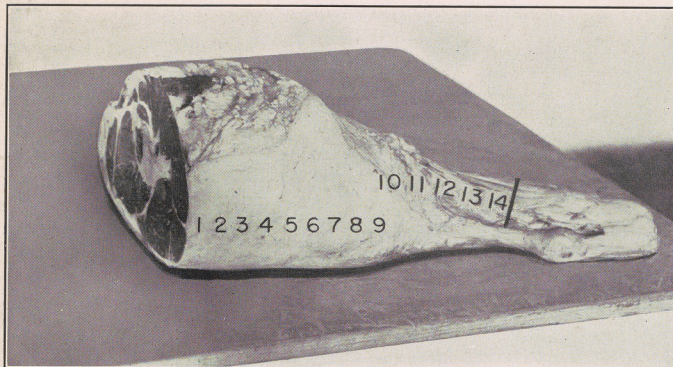
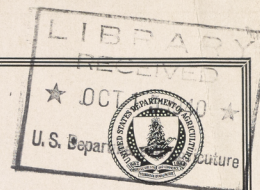


Historic, archived document

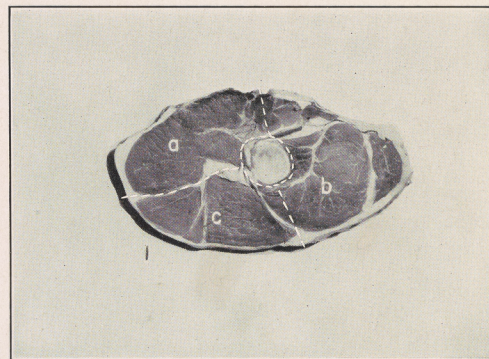
Do not assume content reflects current
scientific knowledge, policies, or practices

ROUND AND HIND SHANK CUTS



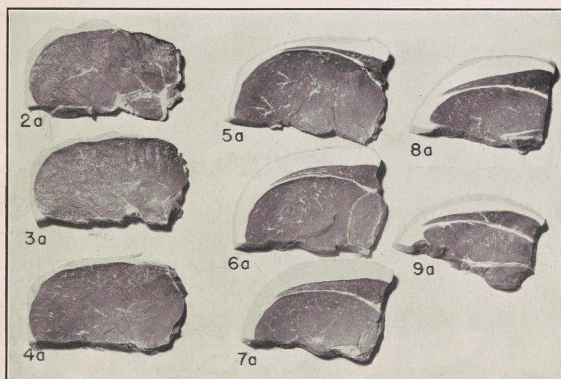
ROUND

See chart 6.1, wholesale cut K, also chart 6.7. Rounds are sometimes sliced across like steak (1) and sometimes divided into top, bottom, and sirloin tips and sliced



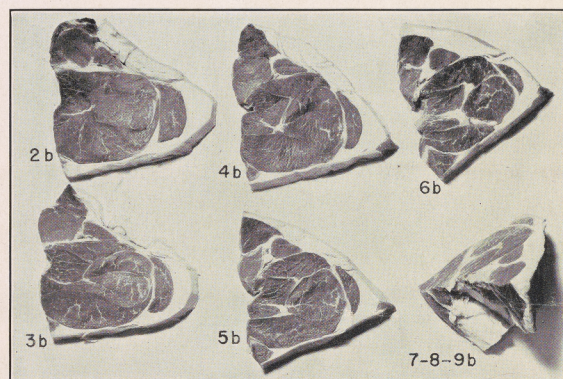
WHOLE ROUND STEAK

1—The first one cut off. Dotted lines show how steak is divided into a, top of round; b, bottom of round; c, sirloin tips



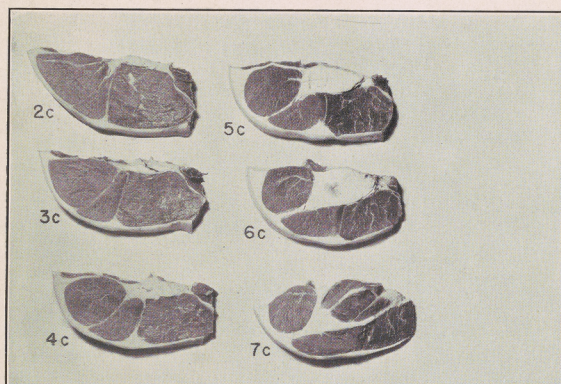
TOP OF ROUND CUT INTO

(Numbered in order beginning next to rump)



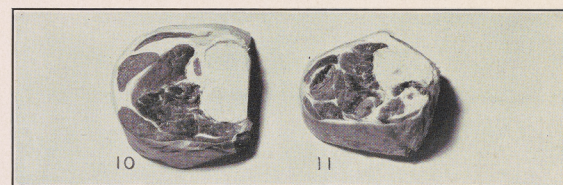
SIRLOIN TIP STEAKS

(Numbered in order, beginning at the top of the cut.) These have been cut thicker than the top of round pieces



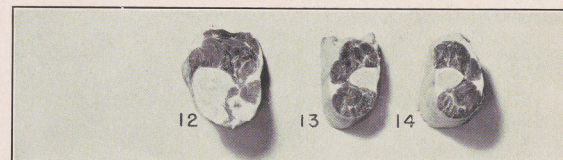
BOTTOM ROUND STEAKS

(Numbered in order beginning next to rump)



HEEL OF ROUND WITH BONE

10—Upper 11—Lower



SHANK (Hock joint of bone not shown)

12—Upper piece 13—Middle piece 14—Lower piece

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Group No. 6.—Meat Identification (Chart No. 6.6). Group of seven charts. Price 15 cents. Issued 1939.